

STARTERS & SNACKS

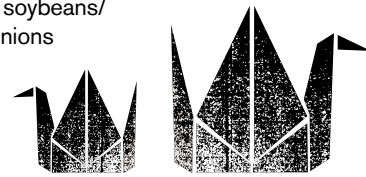
Gyōza - japanese dumplings	
1 chicken filling	5,-
3 vegetable filling v	5,-
Skewers lc	
5 Satay chicken with peanut sauce	5,-
6 Yaki Ebi prawns	5,50
7 Yakitori chicken	5,-
10 Papurika v grilled peppers with sea salt	4,90
Edamame – green soybeans v/lc	
8 Spicy	3,90
9 Plain	3,90
11 Goma Ae v/lc Baby spinach with sesame sauce	4,-
13 Kim Chi marinated Chinese cabbage lc	3,90
14 Miso soup v/lc	3,90
15 Harumaki meat spring rolls	4,50
15.1 Harumaki vegetable-tofu spring rolls v	4,50
20 Cucumber wakame salad v/lc With slices of carrots and sushi rice dressing	4,-
21 Mango miso radish v/lc Radish cubes with a fruity and spicy mango miso dressing	4,-

RAMEN

Japanese noodles served in a flavourful broth with rich toppings.

31 Morgensonne	9,50
Ramen with miso-chicken broth/ chicken breast/ carrots/ bean sprouts/ baby spinach/ kaiware cress/ spring onions	
32 Glücksgeföhle	9,90
Ramen with miso and wok fried ground meat/ pork belly/ kim chi/ sesame seeds/ bean sprouts/ spring onions	
33 Fröhlingserwachen v	9,50
Ramen with vegan broth/ tofu/ snow peas/ bean sprouts/ green soybeans/ enoki/ wakame/ carrots/ spring onions	

34 Seelenruhe	14,-
Ramen with beef broth/ filet of beef/ carrots/ baby spinach/ snow peas/ bean sprouts/ spring onions/ sesame seeds	
35 Meeresrauschen	11,-
Ramen with fish broth/ prawns/ baby spinach/ enoki/ carrots/ spring onions/ bean sprouts	
36 Morgentau	9,75
Ramen with miso-curry flavoured chicken broth/ chicken breast/ baby spinach/ carrots/ bean sprouts/ kaiware cress/ spring onions	



COCONUT CURRIES

62 Reddo Karê Don	8,75
A bowl of rice with red coconut-curry sauce/ seasonal vegetables/ snow peas/ spring onions	
62.1 with grilled chicken	12,-
62.2 with tonkatsu (crispy panko chicken cutlet)	12,75
62.3 with duck breast	14,25
43 Reddo Karê	8,75
Wok tossed noodles in red coconut-curry sauce/seasonal vegetables/ snow peas	
* with grilled chicken	12,-
* with duck breast	14,25
* with salmon	14,75
44 Pinatsu Karê Don v	9,-
Rice with creamy peanut-coconut-curry/ snow peas/ seasonal vegetables/ spring onions and crushed peanuts	
* with tofu v	11,50
* with organic Tempeh v	12,25
* with tonkatsu (crispy panko chicken cutlet)	13,-

DESSERTS

51 Banana spring rolls with honey/ sesame seeds	4,-
52 Green tea ice cream	4,-
55 Cherry Cheesecake Cuddles Deep fried cheese cake nuggets on japanese wine-soaked cherries	5,50

DRINKS

BEER	
Spaten Münchner Hell Bavarian beer (0,5l)	4,-
Pils beer (0,33l)/(0,5l)	3,-/4,-
Pils beer alcohol-free (0,33l)	3,-
Wheat beer (0,5l)	4,-
Wheat beer alcohol-free (0,5l)	4,-
Kirin (0,33l)	3,50
Tiger Beer (0,33l)	3,50
WHITE WINES (0,2l)	
House Wine – The White Grauburgunder QBA, organic, dry, Weingut Landgraf, Rheinhessen	4,75
WIN WIN Riesling , VDP, dry, Weingut von Winning, Pfalz	6,50
Sauvignon Blanc v , Burgenland DAC, dry, Weingut Triebaumer, Rust	6,50
ROSÉ (0,2l)	
Tapps , Cuvée QBA, dry, Oliver Zeter, Pfalz	5,75
RED WINES (0,2l)	
House Wine – The Red Cuvée, QBA, organic, dry, Weingut Landgraf, Rheinhessen	4,75
Mas Picoso v Cuvée, IGP, organic, dry, Celler de Capcanes, Montsant D.O., Spain	6,50
WATER (0,25l)/(0,75l)	2,50/5,50
Staatl. Fachingen Gourmet Medium Staatl. Fachingen Gourmet Naturell	
JUICES & FRUIT DRINKS (0,3l)/(0,5l)	3,-/4,-
Rapp's Apple	
Rapp's Rhubarb	
Rapp's Rosige Zeiten (fruit drink with apple, guava, aloe vera)	
Rapp's Lebensfreude Pur (orange-apple-mango fruit drink with green tea extract)	
Juice or fruit drink mixed with sparkling mineral water	
HOMEMADE (0,3l)/(0,5l)	
ice tea	3,-/4,-
lemonade	3,-/4,-
iced green tea (unsweetened)	3,-/4,-
SOFTDRINKS (0,3l)/(0,5l)	3,-/4,-
Pepsi Cola 1,3 / Pepsi Cola Light 1,2,3,6	
Mirinda 1,4 (0,3l) / 7Up 2 (0,3l)	
HOT DRINKS	
Organic green tea (0,2l)	1,75
Lime-ginger tea (0,2l)	2,25
Sun of Asia green tea (0,3l)	2,75
Organic China Jasmine Souchong (0,3l)	2,75
Coffee 3	2,50
Espresso 3 / Espresso doppio 3	2,-/3,-
Cappuccino 3	2,75
Latte Macchiato 3	3,-
Café Latte 3	3,-

SALADS

16 Kyōto Salad v/lc	8,90
Mixed salad with cucumber/ bell pepper/ rocket/ baby spinach/ carrots/ bean sprouts/ mint/ snow peas/ cilantro/ sesame seeds/ spring onions/ wasabi-dressing	
17 Harusame no Sarada v/lc	8,90
Glass noodle salad with spring onions/ cucumber/ bell pepper/ cilantro/ mint/ celery/ nori/ peanuts/ mushrooms/ sesame-peanut-dressing	



WELCOME

TO THE LAND OF NOODLES

MoschMosch™

moschmosch.com



TEPPAN

40 Jippi Jappa v	8,25
Fried noodles in yakisoba sauce/ seasonal vegetables/ sesame seeds/ mushrooms/ nori/ bean sprouts/ spring onions	
* with grilled chicken	11,50
* with organic tempeh v	11,50
* with marinated beef	12,25
41 Jippi Jasai v/lc	8,25
Teppan grilled seasonal vegetables/ broccoli/ baby spinach/ mushrooms/ bean sprouts/ zucchini/ peanuts/ yakisoba sauce	
* with Beyond Meat Niku Nashi v1.1 (vegan plant-based protein patty)	14,25
* with grilled chicken	11,50
* with organic tempeh v	11,25
* with duck breast	13,75

42 Yakiudon v	9,-
Wok tossed udon noodles in homemade Japanese sauce/ seasonal vegetables/ broccoli/ shitake	
* with Beyond Meat Niku Nashi v1.1 (vegan plant-based protein patty)	15,-
* with tofu v	11,50
* with filet of beef in pepper crust	15,-
* with tonkatsu (crispy panko chicken cutlet)	13,-

60 Cha Han	8,25
Fried rice with seasonal vegetables/ egg/ sesame seeds/ mushrooms/ bean sprouts/ green soybeans/ yakisoba sauce/ spring onions/ nori	
* with grilled chicken	11,50
* with organic tempeh v	11,50
* with prawns	12,50

v = vegan l-c = low-carb 1 = nitrite salting mix 2 with food colouring (from beetroot juice) Changes may occur. Additional menu-guide for guests with food allergies available.

FRESH, LIGHT, HEALTHY AND DELICIOUS

– our MoschPoké Bowl combines best ingredients!

Sushi rice/ avocado/ mango miso radish/ green soybeans/ mango/ lettuce/ cucumber/ carrots/ wakame/ cocktail tomatoes/ fried onions/ puffed glass noodles/ Daikon cress / chili mango dressing

MOSCHPOKÉ BOWLS

90 MoschPoké Bowl salmon	13,-
With fresh, cold-cured salmon and Furikake (a dry Japanese seasoning)	
91 MoschPoké Bowl vegan v	9,50
Enjoy pure or with your favourite topping, for example:	
* with tofu v	12,-
* with organic tempeh v	12,75

TOPPINGS

At MoschMosch, every dish is cooked fresh on order. Special requests are only peanuts, and no problem. Complement your dish with our variety of toppings:

* with Beyond Meat Niku Nashi v1.1 (vegan plant-based protein patty)	6,-
* grilled chicken	3,25
* marinated beef	4,-
* filet of beef in pepper crust	6,-
* tofu v	2,50
* organic tempeh v	3,25
* salmon	6,-
* prawns	4,25
* duck breast	5,50
* tonkatsu (crispy panko chicken cutlet)	4,-
* Reddo Karê sauce	2,-
* peanut sauce	2,-

And yes, all dishes are prepared without glutamate and preservatives.